

Potato Pancakes (Latke)

Author Sharing Our Best

Ingredients

- 1 1/2 lbs potatoes
- 1 tsp grated onion (optional)
- 2 eggs well beaten
- 1 tbsp all purpose flour
- 1 tbsp bread crumbs
- 1 tsp salt
- pepper

Instructions

Peel potatoes and let stand in cold water for an hour or two. Dry potatoes and grate. Add eggs, flour, crumbs, salt, and pepper. Heat oil in skillet. Potato pancakes require more fat/ oil than other pancakes. If using an electric skillet heat to a

temperature of 420°. After spooning each pancake into frying pan press gently with the back of a spoon to make it thin and even. Fry until they are crisp and well browned. Drain pancakes for a minute on several thicknesses of paper towels. Serve with sour cream.

Pancakes can be kept warm or reheated in 350° oven.

Recipe Notes

Use half Idaho baking potatoes and half red potatoes. California and Ohio potatoes can be used alone.